Appln. No. 10/532,699

Amdt. Dated: December 8, 2009

Reply to Official Action of July 8, 2009

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1 - 20 are Canceled.

21. (New) A method of enhancing loosening property of cooked rice, noodles or pasta by

adding white potato-derived water-soluble acidic polysaccharides including uronic acids as

constituent sugars, the uronic acids comprising 0.003 - 1.0 wt% of the white potato-derived

water-soluble acidic polysaccharides.

22. (New) The method of claim 21, wherein the uronic acids comprise 0.035 - 0.5 wt% of

the white potato-derived water-soluble acidic polysaccharides.

23. (New) The method of claim 21, wherein the uronic acids comprise 0.08 - 0.2 wt% of the

white potato-derived water-soluble acidic polysaccharides.

24. (New) The method of claim 21, wherein the white potato-derived water-soluble acidic

polysaccharides have a starch content of no more than 60 wt%.

25. (New) The method of claim 21, wherein the white potato-derived water-soluble acidic

polysaccharides have a starch content of no more than 30 wt%.

26. (New) The method of claim 21, wherein the white potato-derived water-soluble acidic

polysaccharides have a starch content of no more than 10 wt%.

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